

Yuzu Curd Pavlova

Recipe by: Alessandra Ciuffo

Yields 6 5-in pavlovas

Ingredients:

Pavlova

- 3 eggs whites
- 1 cup sugar — optionally, but for an ultra smooth texture, blend the sugar to a semi fine texture (such as castor sugar) before adding to the egg whites.
- Pinch of salt
- 1 tbsp cornstarch
- 1 tsp lemon juice

Yuzu Curd

- 3 egg yolks
- 1/4 cup sugar
- 1/2 cup yuzu or lemon juice
- 1/2 tsp cornstarch

Toppings

- Whipped Cream & Mixed Berries for garnishing

Steps:

1. Preheat the oven to 225 degrees F. In a stand mixer or a bowl with a hand mixer, add the egg whites and sugar. Begin mixing and whipping the egg whites until stiff peaks form (about 4-5 minutes.) It should be shiny, thick, and hold its shape well.
2. Add the lemon juice and cornstarch and using a spatula gently fold into the egg whites. Place the mixture in a piping bag or large zip lock with the corner cut off.
3. On a parchment lined sheet tray, pipe circular nests about 4 inch diameter evenly spaced. (For me this yielded 6 nests, but if you go smaller you can get more!)
4. Transfer the tray into the oven and allow to bake for 1 hour and 15 minutes. Then turn the oven off and allow it to sit untouched for an additional 30 minutes. **DO NOT OPEN THE OVEN AT ANY POINT!!** Opening the oven will cause the meringue to crack, which is totally fine too, but that's how to avoid it.
5. While the pavlova cooks, make the curd. In a small sauce pot, combine all the ingredients except the butter. Cook over medium heat, whisking continuously until the mixture starts simmering and thickens. Taste and adjust sugar to acid ratio according to your preference. Remove from the heat and add the butter. Mix until it has melted and

incorporated. Then, cover with plastic wrap (making sure it touches the mixture) and refrigerate until cold.

If it gets too thick, just add in a touch of water until you reach desired consistency.

1. Prepare whipped cream, if making from scratch, and wash berries.
2. Once the pavlovas have come out of the oven, fill the center with a dollop of yuzu curd, followed by the whipped cream piped (or not) and some fresh berries.

Store in the fridge for up to 3 days. Recommended to serve the same day once filled and topped. Unfilled pavlova shells can be made in advance and stored airtight at room temp for 5 days.